

Ponyboy's Roasted Tomato Sauce

Ingredients

- 2 pints cherry tomatoes for your choice
- 10 garlic cloves
- 1 tsp salt
- ½ tsp ground black pepper
- 10 torn basil leaves
- 4 shallots in their skins
- ¼ cup olive oil
- 1 Parmesan rind (optional)
- 2 TBS unsalted butter

Special Equipment: Mason jars for preserving the sauce

Instructions

Step 1: Wash and dry the tomatoes and place them in an oven-proof baking dish, preferably 9x13.

Step 2: Add the garlic, salt, pepper, basil leaves, shallots, and olive oil.

Step 3: Bake at 400° F for 35 minutes or until the tomatoes release their juices and the shallots and garlic are soft when pierced with a knife.

Step 4: Cut an end off the shallots and squeeze the shallots out of their casings into the dish with the tomatoes.

Step 5: Place the tomato mixture into a blender and mix until the ingredients are incorporated.

Step 6: Pour the sauce into a pot, add the parmesan rind, and heat on high until it comes to a boil, then immediately lower to a simmer. Simmer for 45 minutes.

Step 7: Add the butter, mix until it is incorporated, and taste for salt and pepper. Season as needed.

Step 8: Once cooled, place the sauce in mason jars and seal according to canning directions.